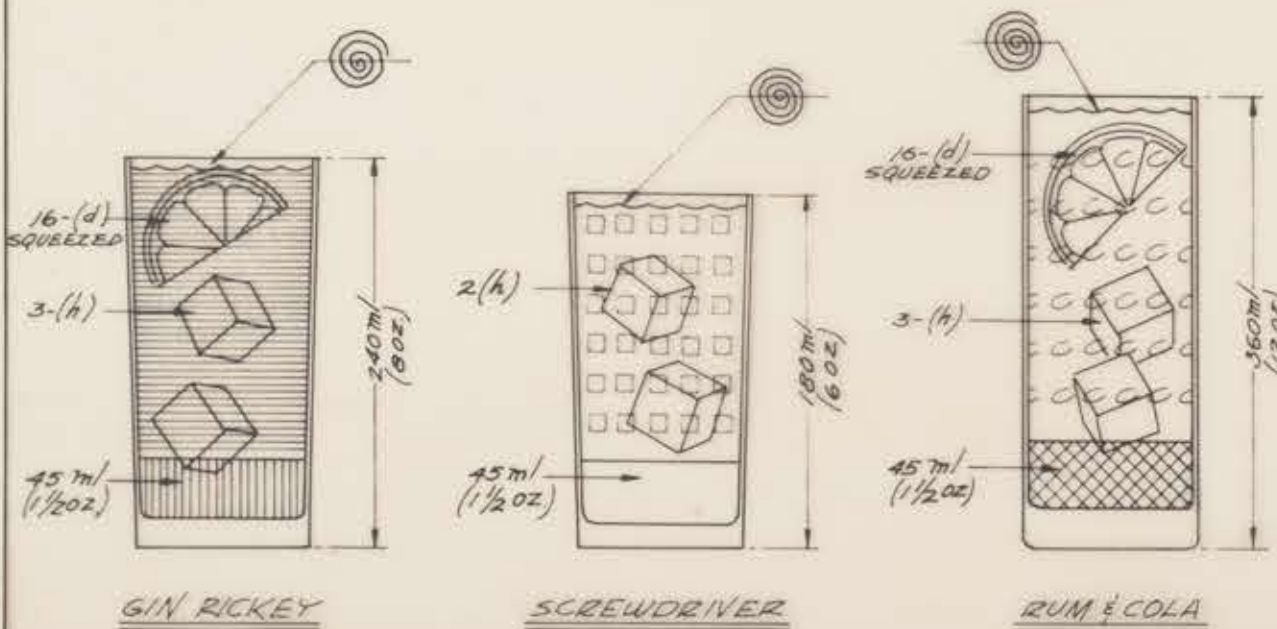
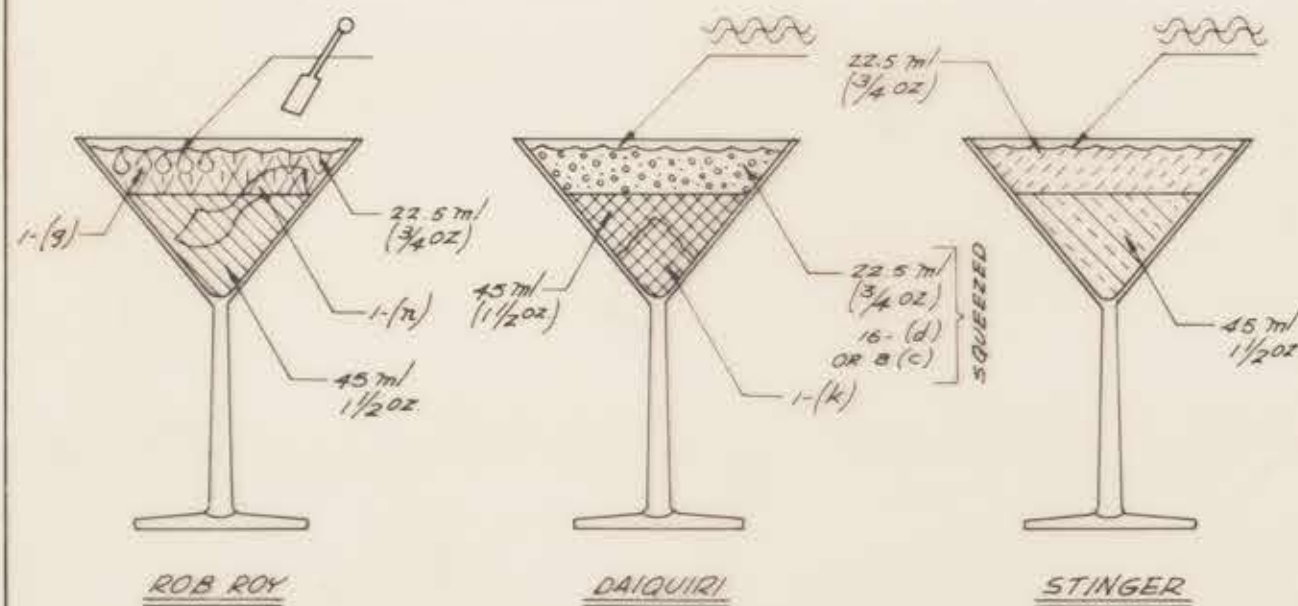
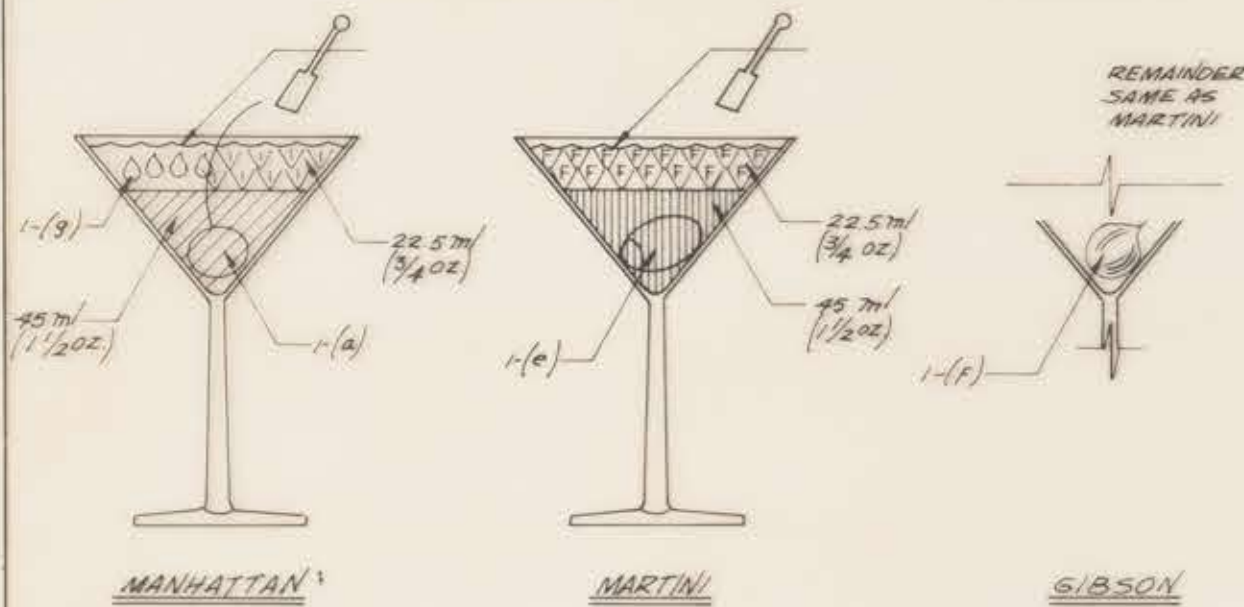
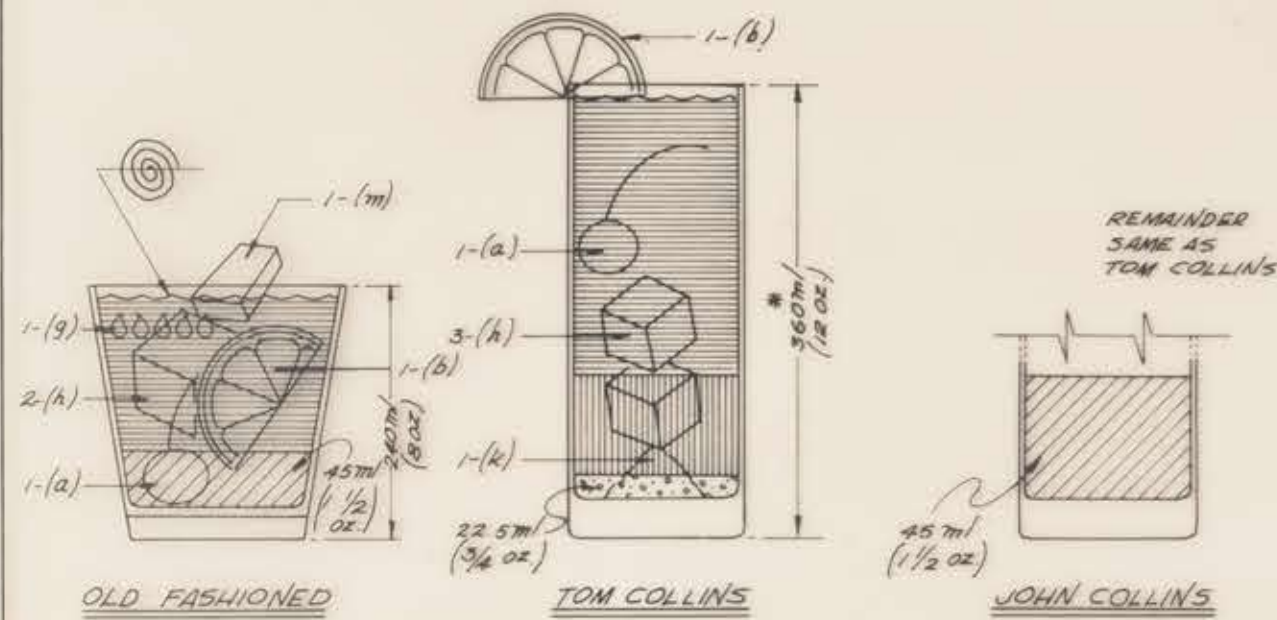
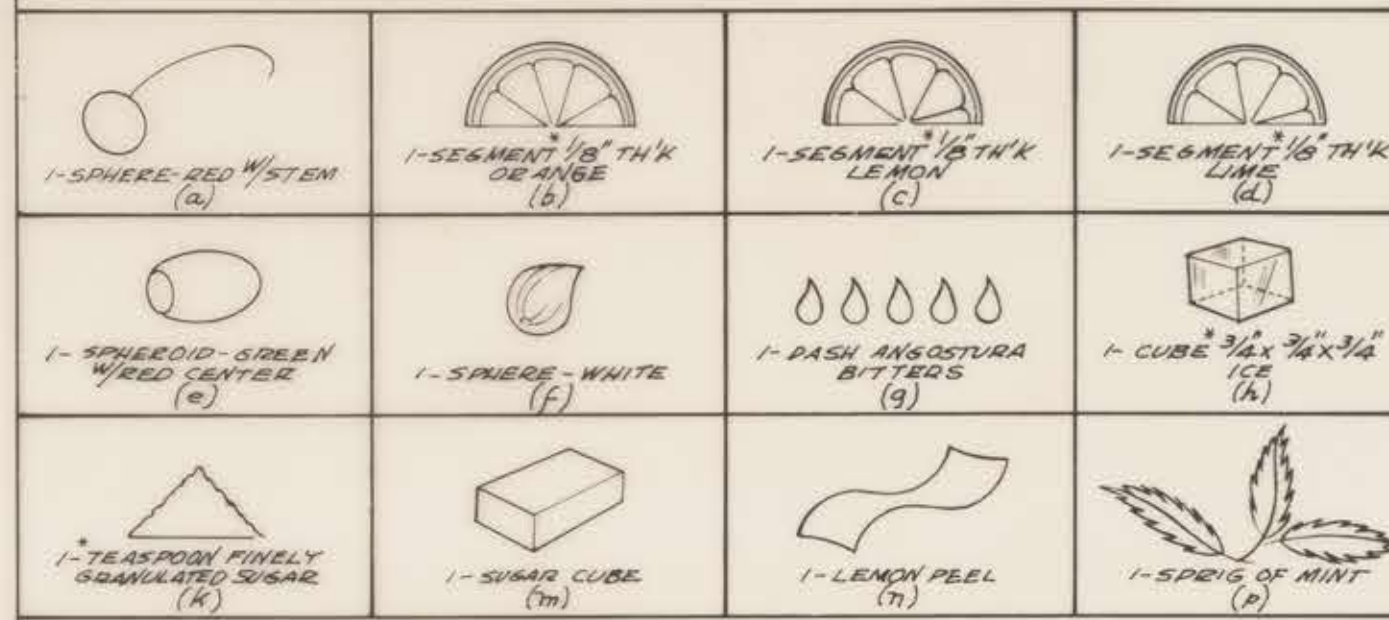


## ASSEMBLIES

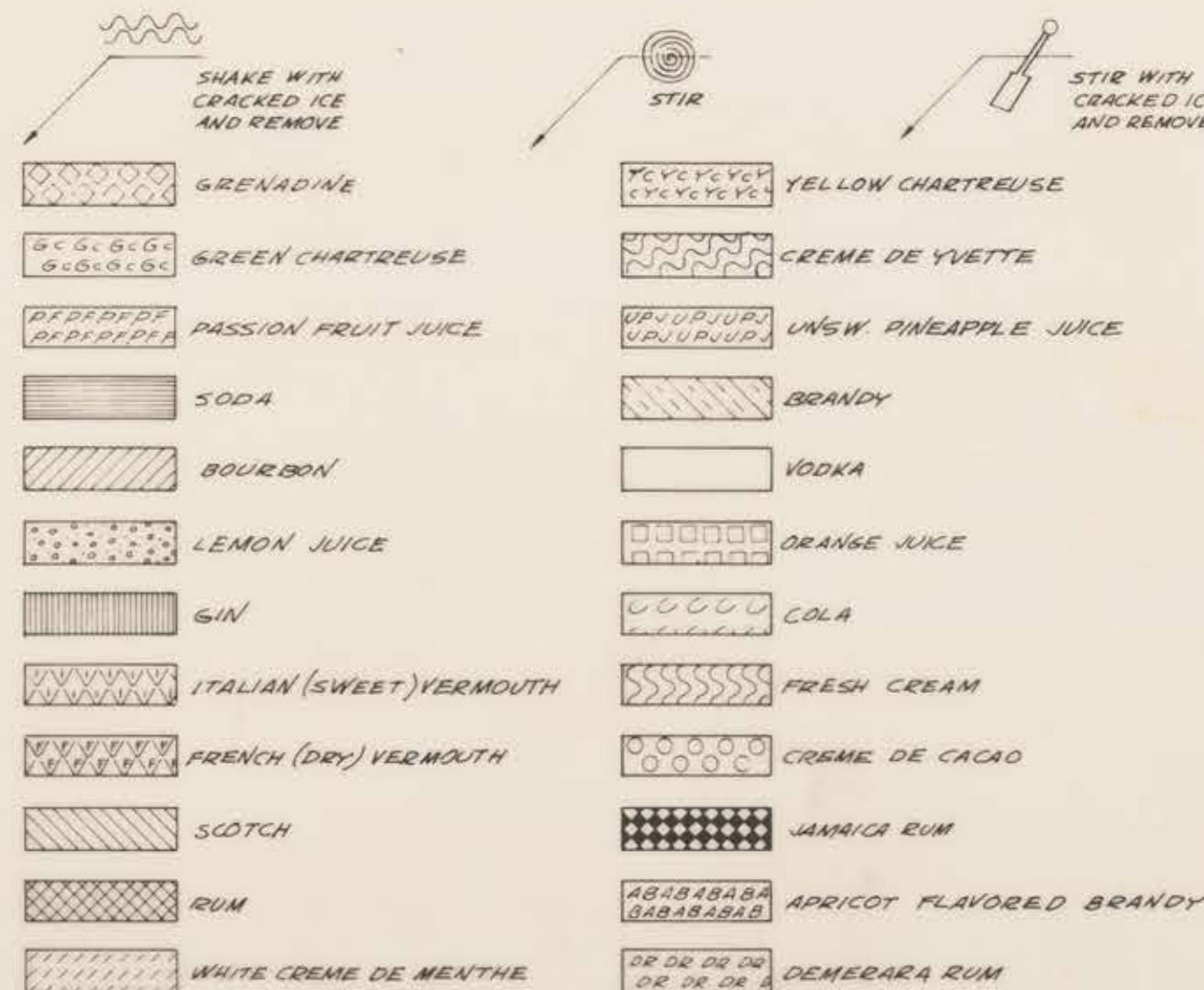


## DETAILS



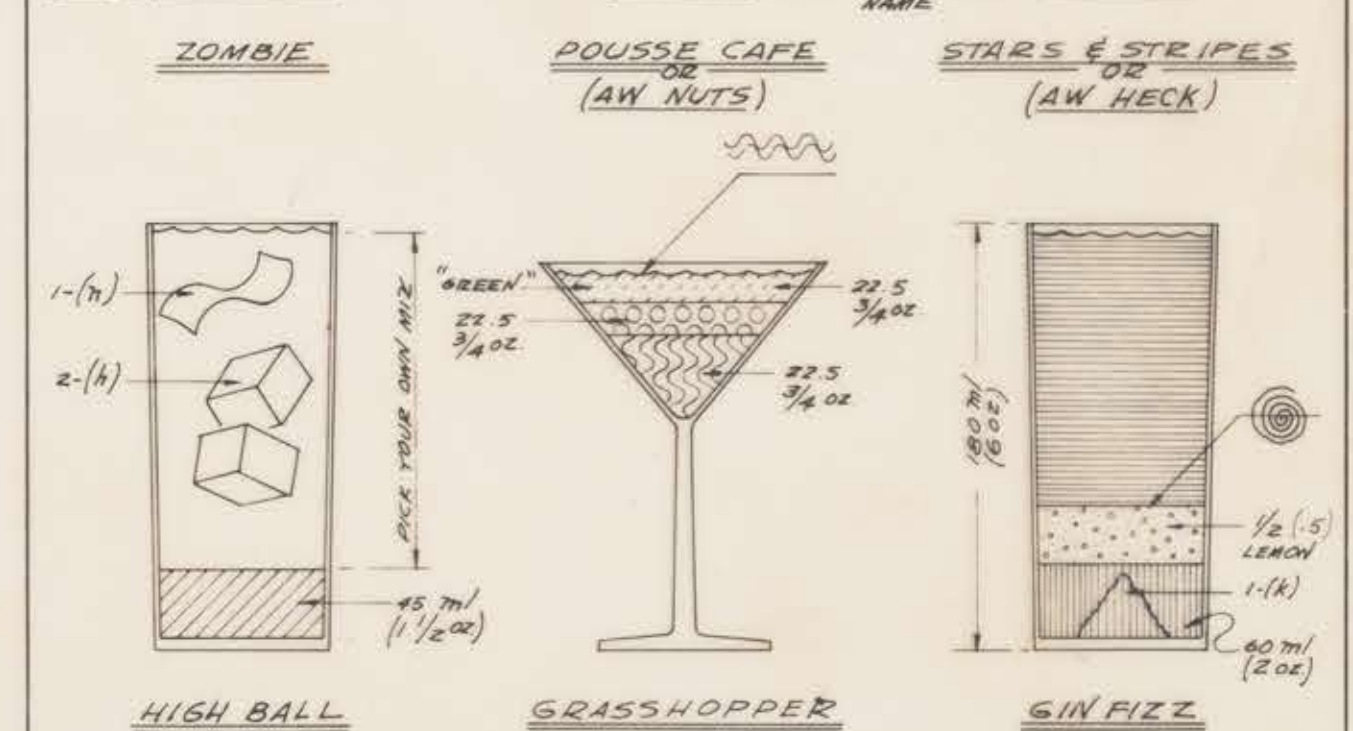
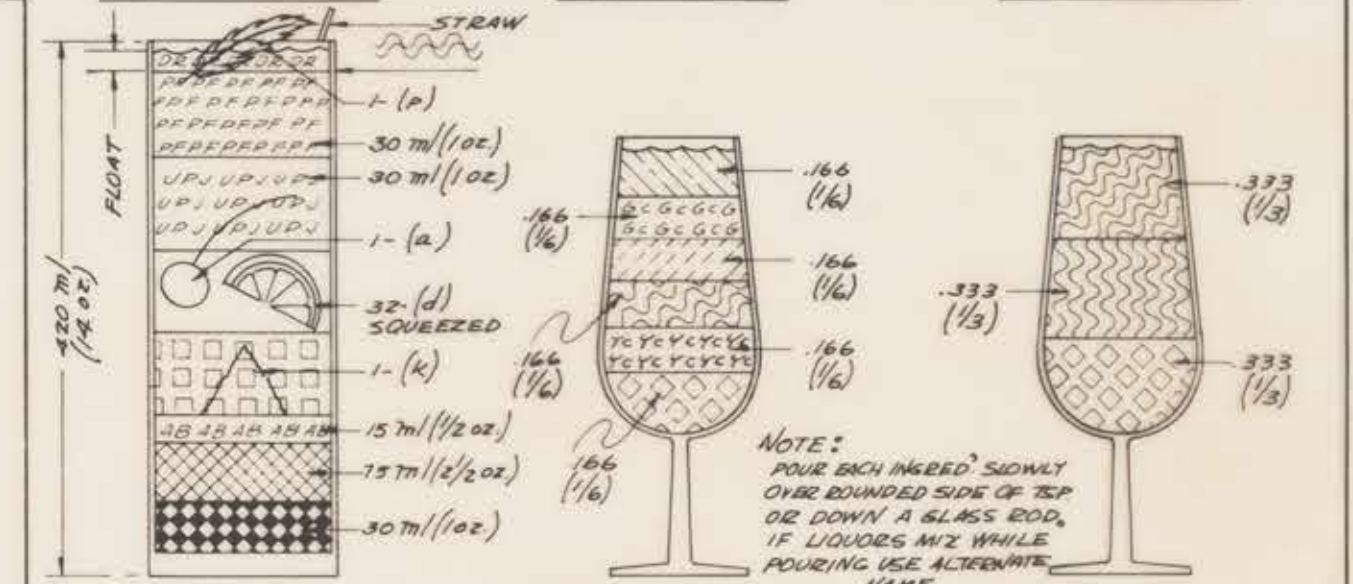
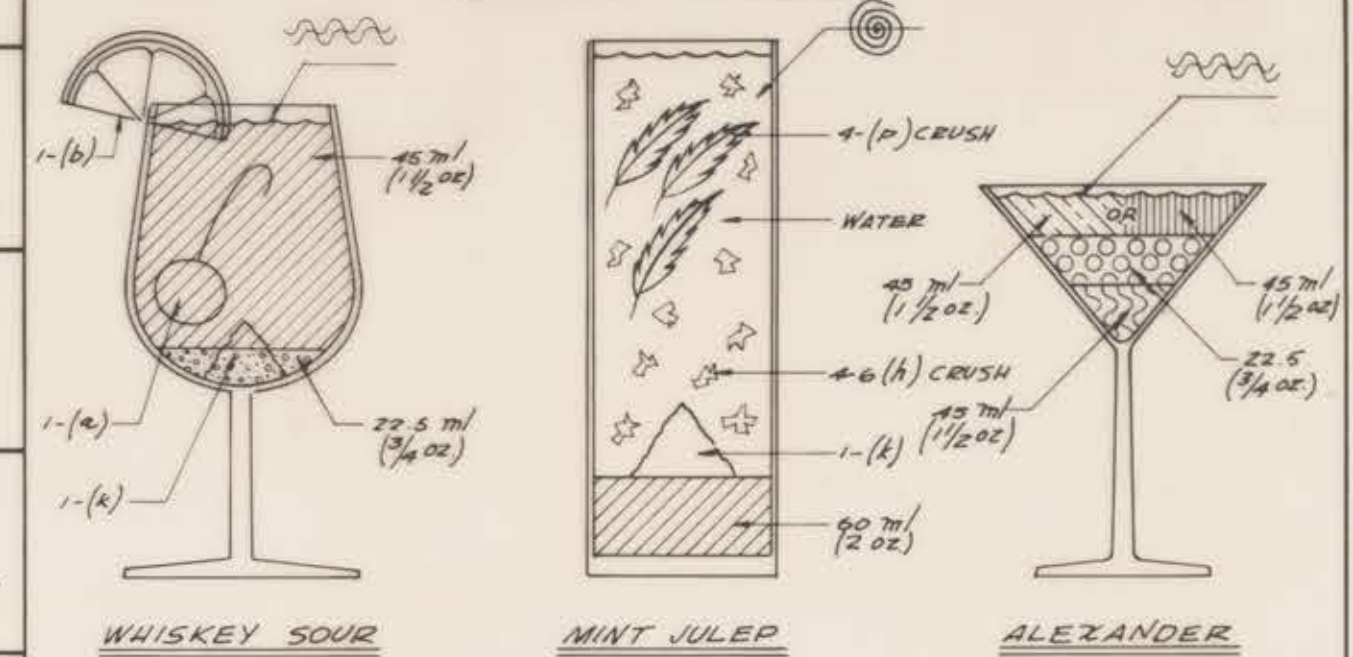
## COCKTAIL CONSTRUCTION ENGLISH - METRIC

U.S. DEPARTMENT OF AGRICULTURE  
 FOREST SERVICE REGION 8  
*J. Ketchum* REGIONAL ENGINEER



NO MATTER WHAT YOU MIX, TAKE CARE -  
 THE DRINK YOU MIX MAY BE YOUR OWN!

## ASSEMBLIES



### GENERAL NOTES:

- CONVERSIONS ARE APPROXIMATE ADJUSTMENTS MAY BE MADE TO SUIT TASTE
- ALWAYS PUT ICE, ETC., IN THE MIXING GLASS BEFORE POURING MAIN INGRED. WHEN MIXING DRINKS CONTAINING FRUIT JUICES, ALWAYS POUR THE LIQUOR LAST STIR DRINKS MADE W/ CLEAR LIQUORS SHAKE DRINKS MADE W/ FRUIT JUICES OR CREAM, STEMMED GLASSES FOR COLD DRINKS WITHOUT ICE - HOLD BY STEM

\* ml = MILLILITERS

37 ml = 1/2 INCH

190.5 ml = 3/4 INCH

4.9% = 1 TSP.

### RECIPES BY: S S & M SELF APPOINTED BARMASTERS

DETAILS & ASSEMBLIES OF MIXED  
 DRINKS - RIGHT OR LEFT HAND

CHECKED	BY	REVISIONS (IF POSSIBLE)
10/22/74	I MIXUM	
10/23/74	IMA SOT	
10/24/74	JIM BEAM	
10/25/74	I P. FREELY	
10/26/74	B.B. JOHNS	

1 OF 1

SCALE - NONE  
 TIME - ANYTIME NO 62-9480